

Amendments to the Claims

Please delete without prejudice claims 11 to 23 and substitute therefor new claims 24 to 36 as follows:

24. (Formerly claim 11) A sweet of boiled sugar type exhibiting a rough texture intended for the treatment of halitosis.

25. (Formerly claim 12) The sweet according to claim 24 comprising a crystalline ingredient capable of conferring on it a rough texture intended for the treatment of halitosis.

B₁ 26. (Formerly claim 13) The sweet according to claim 25, wherein said crystalline ingredient exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C.

27. (Formerly claim 14) The sweet according to claim 26, wherein said crystalline ingredient exhibits a particle size of greater than 400 microns.

28. (Currently amended) The sweet according to claim 25, wherein said crystalline ingredient is selected from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, anhydrous dextrose, lactose, anhydrous trehalose, mannose, galactose, xylose and cyclodextrins.

29. (Formerly claim 22) A method for the treatment of halitosis using a sweet according to claim 24.

30. (Currently amended) A ~~process~~ type according to claim 24, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;

- addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of halitosis.

31. (Formerly claim 17) The process according to claim 30, wherein the carbohydrate in the mixture of carbohydrates is selected from the group consisting of sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol, or isomalt and hydrogenated glucose syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrins.

32. (Formerly claim 18) The process according to claim 30, wherein the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.

33. (Formerly claim 19) The process according to Claim 30, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 200 microns and a melting point of greater than 110°C.

34. (Formerly claim 20) The process according to Claim 33, wherein the crystalline ingredient capable of conferring

a rough texture on the sweet has a mean particle size of greater than 400 microns.

h 35. (Formerly claim 21) The process according to Claim 30, wherein said ingredient is a crystalline polyol.

36. (Formerly claim 23) A method for the treatment of halitosis using a sweet prepared by the process of claim 30.
